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   File 399:CA SEARCH(R) 1967-2007/UD=14610
          (c) 2007 American Chemical Society
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 IPCR/8 classification codes now searchable as IC=. See HELP NEWSIPCR.
       Set Items Description
 ? s fish (w) sauce
          909429 FISH
           28027 SAUCE
           1553 FISH (W) SAUCE
      S1
 ? s alkali or high (w) ph or sodium hydroxide
          341778 ALKALI
          7093806 HIGH
          1196225 PH
           16599 HIGH(W)PH
           13637 SODIUM HYDROXIDE
      S2 366820 ALKALI OR HIGH (W) PH OR SODIUM HYDROXIDE
 ? s pressure
       S3 1866545 'PRESSURE
 ? s neutraliz? or acid?? (w) ph
 Processing
 Processed 10 of 15 files ...
 Completed processing all files
          162018 NEUTRALIZ?
          6947895 ACID??
         1196225 PH
           27449 ACID??(W)PH
         188973 NEUTRALIZ? OR ACID?? (W) PH
 ? s s1 (s) s2 (s) s3 (s) s4
            1553 S1
          .366820 S2
          1866545 S3
          188973 S4
      S5
               0 S1 (S) S2 (S) S3 (S) S4
 ? s s1 and s2 and s3 and s4
            1553 S1
          366820 S2
          1866545 S3
          188973 S4
      S6
               0 S1 AND S2 AND S3 AND S4
 ? s s1 (s) s2
            1553 S1
          366820 S2
      S7
               1 S1 (S) S2
 ? t s7/k/1
 >>>KWIC option is not available in file(s): 399
            (Item 1 from file: 51)
 DIALOG(R) File 51:(c) 2007 FSTA IFIS Publishing. All rts. reserv.
   Preparation of fish sauce from block-frozen male Arctic
 capelin (Mallotus villosus) and intestines from Atlantic cod was
 investigated...
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...C, samples being examined after 1 and 6 months for proteinase activity, protein hydrolysis and ***fish*** ***sauce*** protein yield. After 6 months, ***fish*** ***sauce*** protein yield was approx. 60% in samples prepared with alkali and stored at 26 DEGREE C; at 21 DEGREE C the corresponding yield was approx...

```
DESCRIPTORS:
 MISCELLANEOUS TERMS:
                        ... ***fish***
                                           ***sauce*** --
           (Item 4 from file: 5)
DIALOG(R)File
              5:(c) 2007 The Thomson Corporation. All rts. reserv.
... ABSTRACT: is argued that the deposit is anthropic and that the material
  represents the remains of ***fish*** ***sauce*** or of pickled fish.
  Other archaeozoological data from the literature, textual and
  archaeological evidence, as...
DESCRIPTORS:
  MISCELLANEOUS TERMS:
                       ... ***fish***
                                            ***sauce*** --
         (Item 5 from file: 5)
DIALOG(R)File 5:(c) 2007 The Thomson Corporation. All rts. reserv.
... ABSTRACT: be expected since both histamine and acetaldehyde are often
 present in these foods. Soy sauce, ***fish***
                                                    ***sauce*** , cheese, and
 shao hsing wine ( Chinese wine) were found to contain
  4-methylspinaceamine. The concentration...
DESCRIPTORS:
  MISCELLANEOUS TERMS:
                       ... ***fish***
                                            ***sauce***
? ******ds
·? ds
Set
        Items
               Description
S1
        1553
               FISH (W) SAUCE
               ALKALI OR HIGH (W) PH OR SODIUM HYDROXIDE
S2
       366820
S3
      1866545
               PRESSURE
S4
       188973
               NEUTRALIZ? OR ACID?? (W) PH
S5
           0
                S1 (S) S2 (S) S3 (S) S4
S6
            0
                S1 AND S2 AND S3 AND S4
```

S7

S1 (S) S2